

[YouTube.com/zaykakataka](https://www.youtube.com/zaykakataka)

Zayka Ka Tadka

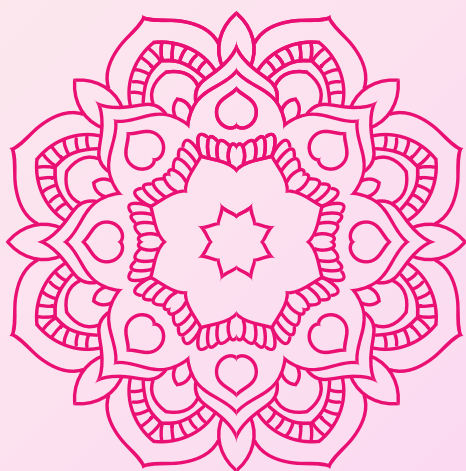
[facebook.com/zaykakatakadka](https://www.facebook.com/zaykakatakadka)

March - 2025

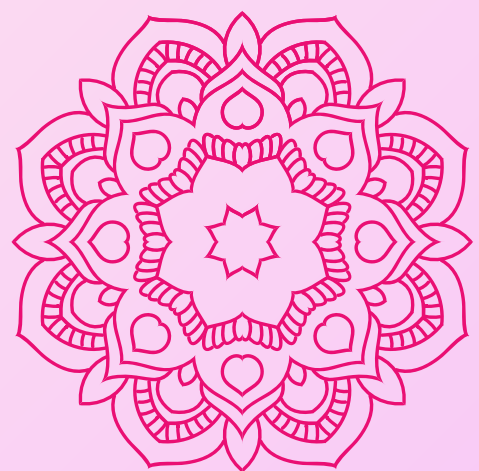
Unedited live
recipes



जो दिखता है !
वही बनता है !



Issue : 55



Live from the kitchens of moms of india



THE SUPER CHEFS OF INDIA





Founder's Words



Namaskar!

**Wishing you a very
colorful Holi and happy
Women's day**



**We are very grateful for the love and affection you showed us.
Here we are with a new and fresh edition of March Magazine.**

As we know March has always been a month of joy and festivities, with one of the most enjoyable festivals, the festival of colors - Holi. Although Holi takes the limelight, the month follows on to host several other important festivals and events like Women's Day.

This brings yet another wonderful and lovely collection of festive specials, yummy snacks and traditional recipes. This will make your home cooking experience easier and more enjoyable.

Looking forward to your continued love and encouragement for our efforts.

Yours Sincerely

Vijay Haldiya - [Founder of Zayka Ka Tadka]

TABLE OF CONTENTS



7 **Sooji Nimki**
a special tea-time
snack

13 **Jalebi**
a popular dessert

19 **Instant Besan Barfi**
Without Besan
an amazing quick
dessert

1. Stuffed Bread Chaat - 5
2. Malai Halwa - 6
3. Sooji Nimki - 7
4. Matar Kofta Curry – No
Onion No Garlic- 8
5. Kanji Vada - 9
6. Masala Aloo - 11
7. Desi Pav Bhaji Sandwich On
Tawa - 12
8. Jalebi- 13
9. Vegetable Frankie - 14
10. Tandoori Aloo On Tawa - 15
11. Muesli Chocolate Cups - 16
12. Instant Murmura Barfi - 17
13. Tomato Rasam Without Dal -
18
14. Instant Besan Barfi Without
Besan - 19
15. Pani Wali Chatpati Chana
Chaat - 20
16. Plum Shot - 21
17. Instant Badam Coconut
Ladoo - 22

STUFFED BREAD CHAAT

a delicious appetizer

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 3 MIN

INGREDIENTS

- Oil - 1 tbsp
- Mustard Seeds / Rai - 1/2 tsp
- Ginger / Adrak - 1/2 Inch chopped
- Green Chilli / Hari Mirch - 1 Finely chopped + For garnishing (optional)
- Boiled Potato / Uble Hue Aloo - 2 to 3 Peeled and mashed
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp + As required
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Bread Slices - 2
- Green chutney / Hari chutney - As required
- Curd / Dahi - 1 Cup whisked
- Sweet Tamarind Chutney / Meethi Imli Chutney - As required
- Green Chutney / Hari Chutney - As required
- Chaat Masala - As required
- Roasted Cumin Seeds Powder / Jeera Powder - As required
- Nylon Sev / Zero Number Sev / Bhujia - For garnishing
- Pomegranate / Anardane - For garnishing

DIRECTIONS

- Take curd in a mixing bowl. Add salt and mix well. Keep it aside.
- Heat oil in a pan. Add mustard seeds, ginger, green chilli, boiled potato, turmeric powder, salt, red chilli powder, all spice mix powder, and coriander leaves. Mix well.
- Saute it for a few seconds on medium flame. Keep stirring occasionally. Let it cool down.
- Now take a bread slice and cut it with a round-shaped cutter or bowl. Likewise, cut another bread slice.
- Apply green chutney on both bread slices. Then add prepared potato mixture on a bread slice. Cover it with another bread slice. Press it.
- Take it out on a serving plate. Add the prepared curd, sweet chutney, and green chutney on it. Sprinkle chaat masala, roasted cumin seeds powder, and red chilli powder on it.
- Garnish it with nylon sev, pomegranate, green chilli, and coriander leaves.
- 'Stuffed Bread Chaat' is ready to be served.

TIPS

- The round-shaped cutter or glass should be sharp to cut the bread slice nicely.
- If you want, you can add powdered sugar to the curd.
- If you want, you can toast the bread slice.

MALAI HALWA

an heirloom dessert

By Shashi Kohli

From Delhi



SERVINGS: 2 - 3

PREPARATION TIME: 2 MIN

COOKING TIME: 20 MIN

INGREDIENTS

- Semolina / Sooji - 1/2 Cup
- Homemade Malai - 1 Cup
- Brown Sugar - 1/2 Cup
- Almonds / Badam - 6 to 7 Soaked and chopped
- Raisin / Kishmish - 1
- Milk - 1 Cup

DIRECTIONS

- Heat a pan. Add sooji & homemade malai. Mix well. Keep stirring continuously on low flame for 10 to 15 minutes until the mixture becomes golden brown.
- Then add brown sugar and mix well. Add almonds and raisins. Mix well.
- Now add milk and mix well. Keep stirring continuously on low flame for 4 to 5 minutes till the halwa becomes thick consistency.
- Once done, take it out to a serving bowl.
- 'Malai Halwa' is ready to be served.

TIPS

- The ratio of malai to sooji should be 2:1.
- The ratio of milk to sooji should be 2:1.
- Sweetness can be adjusted as per taste.
- The ratio of brown sugar to sooji should be 1:1.
- The ratio of milk to sooji should be 2:1.
- You can add jaggery or sugar as per your choice.
- Add dry fruits as per your choice.

SOOJI NIMKI

a special tea-time snack

By Manju Saraf

From Gurgaon



SERVINGS: 3 - 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Semolina / Sooji / Rava - 1 Cup
- Clarified Butter / Ghee - 1 tbsp
- Salt - As per taste
- Carom Seeds / Ajwain - 1/2 tsp
- Onion Seeds / Nigella Seeds / Kalonji - 1/4 tsp (optional)
- Lukewarm Water - As required
- Whole Wheat Flour / Gehu Ka Aata - As required
- Oil - For frying

TIPS

- If fine semolina is not available, then coarse grind the semolina to make it fine.
- You can use oil as well instead of ghee.
- Use less moyan, as it does not require much moyan for binding.
- Add whole wheat flour as required for binding.

DIRECTIONS

- Take semolina in a mixing bowl. Add ghee, salt, carom seeds by rubbing between your palms, and onion seeds. Mix well.
- Then add lukewarm water gradually to prepare a soft-consistency dough. Now add whole wheat flour gradually to prepare medium consistency dough.
- Now knead it well. Take a small ball sized dough. Roll out thin roti from it.
- Apply ghee to it. Now sprinkle whole wheat flour on it. Fold it's 1/2 right part till the between and apply ghee to it and sprinkle whole wheat flour.
- Then fold it's half left part on the right folded part and apply ghee to it and sprinkle whole wheat flour.
- Now fold it again from the center and press it to make it thin. Then roll it out and cut uneven edges. Now cut it into a rectangle or desired shape. Likewise, prepare all the namkeen from the dough.
- Meanwhile, heat oil in a pan for frying on high flame. Add prepared namkeen. Fry it on high to medium flame for 3 to 4 minutes
- Deep fry them until they become crispy and golden brown from all sides. Once done, take them out into a plate.
- Let it cool down completely, then store it in an air-tight container.
- 'Sooji Nimki' is ready to be served with tea.

MATAR KOFTA CURRY – NO ONION NO GARLIC

a party special delicious dish
By Neeta Sharma From Rajasthan



SERVINGS: 2 - 3

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- **FOR PREPARING MATAR KOFTA**
- Green Peas / Matar - 1 Cup coarsely ground
- Coriander Leaves / Hara Dhaniya - A handful
- Green Chilli / Hari Mirchi - 2 to 3 Finely chopped
- Dry Mango Powder / Amchur - 1 tsp
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
-
- Coriander Powder / Dhaniya Powder - 1 tsp
- Gram Flour / Besan - 1 to 2 tbsp + As required
- Oil - For frying + For greasing
- **FOR PREPARING MATAR KOFTA CURRY**
- Oil - 2 tbsp
- Cumin Seeds / Jeera - 1/2 tsp
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Ginger / Adrak - 1 Inch grated
- Tomato Puree / Tamatar Ki Puree - Of 2 tomatoes
- Salt - As per taste
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Coriander POWder / Dhaniya Powder - 1 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Dry Fenugreek Leaves / Kasuri Methi - 1 tsp
- Curd / Dahi - 2 tbsp
- Coriander Leaves / Hara Dhaniya - A handful

DIRECTIONS

- **FOR PREPARING MATAR KOFTA**
- Take green peas in a mixing bowl. Add coriander leaves, green chilli, dry mango powder, salt, red chilli powder, and coriander powder. Mix well. Then add besan and mix well.
- Grease your palms with oil. Take a small, ball-sized part of the kofta mixture, roll it between your palms and make a round shaped kofta. Likewise, prepare all kofta from the mixture.
- Meanwhile, heat oil in a pan to fry the kofta. Place the prepared kofta into the hot oil.
- Deep fry them on a medium flame for 2 to 3 minutes until it turns crispy and golden brown from all sides. Then, take them out to a plate using a slotted spoon. Keep it aside.
- **FOR PREPARING MATAR KOFTA CURRY**
- Heat oil in a pan. Add cumin seeds, turmeric powder, ginger, and tomato puree. Mix well.
- Then add salt, red chilli powder, coriander powder, and all spice mix powder. Mix well. Saute it for 5 to 6 minutes on low to medium flame till the oil separates. keep stirring occasionally.
- Then add dry fenugreek leaves by rubbing between your palms and curd. Mix well. Saute it for 1 to 2 minutes on low to medium flame. keep stirring occasionally.
- Now add the prepared kofte to the sabji. Mix well. Saute it for 1 to 2 minutes on low to medium flame.
- Once done, turn off the flame and add coriander leaves. Mix well. Take it out in a serving bowl.
- 'Matar Kofta Curry – No Onion No Garlic' is ready to be served.

TIPS

- Add besan as required for binding to make matar kofta.
- You can make tikki from the kofta mixture and shallow fry them.
- You can serve the matar kofta as a snack.
- You can adjust the consistency of the sabji as per taste.

KANJI VADA

a 100 year plus old and traditional recipe

By Mridula Ameriya

From Rajasthan



SERVINGS: 2 - 3

PREPARATION TIME: 480 MIN

COOKING TIME: 5 - 7 MIN

INGREDIENTS

- Water - 2 cups
- Rai/Mustard seeds powder - 1 tsp
- Salt - 1 tablespoon
- Kala Namak/Black Salt - as per taste
- Lal Mirch Powder/Red Chili Powder - 1/2 teaspoon
- Ghee/Clarified butter - 1/2 tsp
- Hing powder/Asafoetida powder - 1 pinch
- Moong Dal/Green gram dal - 1 cup, soaked
- Adrak/Ginger - 1 inch
- Hari Mirch/Green Chili - 1
- Oil - for frying

TIPS

- The moong dal should be soaked for 2 hours before the preparation of the vada.
- Half a teaspoon of salt should be added while grinding the mustard seeds to a powder.
- Whisking the vada batter in one direction makes the vada fluffy.
- The clay diya is used here for giving a smoky flavor to the kanji water.
- This dish can be preserved for more than two days in a refrigerator and should be served chilled.

KANJI VADA

DIRECTIONS

- Boil about 2 cups of water and then allow it to completely cool down. Then transfer it to a bowl.
- To the water, add mustard seed powder, salt, black salt, and red chilli powder. Mix well with a spoon. The kanji water is ready.
- Take a small earthen pot/clay diya, heat it on a medium gas flame for a few seconds. Turn off the gas. Then add ghee and turn on the gas.
- Place a clean small glass in the middle of the kanji water bowl. As the ghee in the earthen pot melts, add a pinch of hing powder.
- As soon as smoke comes out from the earthen pot, turn off the gas. Then place the earthen pot on the glass in the kanji water bowl and cover it with a plate. Keep aside.
- Clean the soaked moong dal, add ginger and green chilli and grind it to make a fine paste. To the ground paste, add a pinch of salt, hing powder, and a pinch of red chilli powder.
- Meanwhile, heat oil for frying. Whisk the batter in one direction. To test the hotness of oil, pour a small drop-like portion of the batter. If it gets surrounded by bubbles, it means that the oil is ready for frying the vada. Then pour small to medium-size portions of the batter with hands and fry them.
- Fry the vadas all over till they are golden in colour. Then take them out on a tissue paper to remove the excess oil. Make more vadas with the remaining batter.
- In a bowl, take water at room temperature and add some salt to it. To this water, directly add the freshly fried vadas. Once they get soaked, oil oozes out from them.
- Now, squeeze out the water from each vada with hands and transfer it to the kanji water bowl. Cover the kanji vada bowl and keep it aside for two days at room temperature. Serve after two days.
- The 'Kanji Vada' is ready to be served.

MASALA ALOO

a flavourful sabji

By Shveta Sheth

From Mumbai



SERVINGS: 5 - 7

PREPARATION TIME: 5 MIN

COOKING TIME: 2 MIN

INGREDIENTS

- **FOR PREPARING ALOO**
- Boiled Potato / Aloo - 4 to 5 Peeled and cut into 2 or 4 pieces
- Oil - For shallow frying
- Salt - As per taste
- Dry Fenugreek Leaves / Kasuri Methi - 1 tsp
- Red Chilli Flakes - 1/2 tsp
- **FOR PREPARING MASALA ALOO**
- Oil - 2 tbsp
- Cumin Seeds / Jeera - 1/2 tsp
- Onion / Pyaz - 1 Chopped
- Green Chilli / Hari Mirchi - 2 Slited and seedless
- Tomato / Tamatar - 1 Finely chopped
- Salt - As per taste
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Coriander Powder / Dhaniya Powder - 1 tsp
- Water - As required
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Dry Fenugreek Leaves / Kasuri Methi - 1 tsp

DIRECTIONS

- **FOR PREPARING ALOO**
- Heat oil in a pan for shallow frying. Add boiled potatoes. Mix well.
- Then add salt and dry fenugreek leaves by rubbing between your palms, and red chilli flakes. Mix well.
- Shallow fry it for 5 to 6 minutes on low to medium flame until it becomes a nice golden brown from all sides. Stir it occasionally.
- Once done, turn off the flame and keep it aside.
- **FOR PREPARING MASALA ALOO**
- Heat oil in a pan. Add cumin seeds and onion. Mix well. Now add green chilli and mix well. Saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally.
- Now add tomato and mix well. Add salt, turmeric powder, red chilli powder, all spice mix powder, and coriander powder. Mix well.
- Add a little water and mix well. Saute it for 1 to 2 minutes on medium flame. Keep stirring occasionally.
- Then add coriander leaves and mix well. Now add the prepared potato and mix well.
- Once done, turn off the flame. Garnish it with coriander leaves and dry fenugreek leaves by rubbing between your palms.
- 'Masala Aloo' is ready to be served.

TIPS

- If you have baby potatoes then you can use it as well otherwise cut the big-sized potato into 2 or 4 equal parts.
- You can add green chilli with its seeds.
- You can prepare this sabji without onion as well.

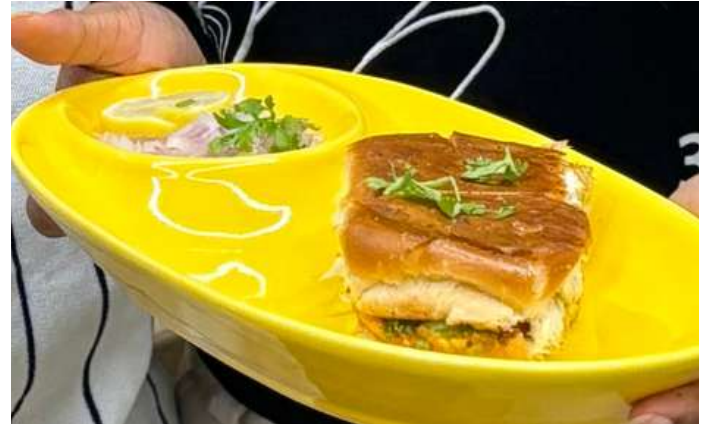
[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

DESI PAV BHAJI SANDWICH ON TAWA

a delicious meal

By a lovely Mother-Son Duo : Monalisa Agarwal & Pratham Agarwal



SERVINGS: 2

PREPARATION TIME: 5 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Butter - 1 tbsp + As required
- Garlic Paste / Lahsun Paste - 1/2 tsp
- Green chilli / Hari mirchi - 1 Finely chopped
- Onion / Pyaz - 1 Finely chopped + For garnishing
- Capsicum / Shimla Mirch - 1 Cup finely chopped
- Salt - As per taste
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Tomato / Tamatar - 1 Finely chopped
- Pav Bhaji Masala - 1 tsp + 1/2 tsp
- Potato / Aloo - 2
- Green Peas / Hare Matar - 1/2 Cup
- Water - As required
- Lemon juice / Nimbu ka ras - Of 1/2 lemon
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Pav / Bun - 2

DIRECTIONS

- Take washed potatoes and cut them into 4 pieces. Take it out in a pressure cooker and add 2 to 3 Cups of water. Cover the pressure cooker with its lid and cook it for 3 whistles on medium flame. Once done, take it out and peel it. Then mash it using a masher. Keep it aside.
- Boil green peas in 1 Cup of water for 2 to 3 minutes. Once done, strain it and take it out on a plate. Mash it using a masher. Keep it aside.
- Heat 1 tbsp of butter in a pan. Add garlic paste and saute it for a few seconds on low flame.
- Then add green chilli and saute it for a few seconds on low flame.
- Now add onion and capsicum. Mix well. Then add salt and mix well. Saute it for 1 to 2 minutes on high flame. Keep stirring occasionally.
- Further, add turmeric powder and red chilli powder. Mix well. Then add tomato and mix well.
- Cover the pan with a lid and saute it for 1 to 2 minutes on high flame. Keep stirring occasionally.
- Now add 1 tsp of pav bhaji masala and mix well. Saute it for 1 to 2 minutes on high flame. Keep stirring occasionally.
- Then add boiled and mashed potato and green peas. Mix well. Add salt for potato and green peas.
- Add lemon juice and coriander leaves. Mix well. Once done, turn off the flame. Keep it aside.
- Heat 1 tbsp of butter on a tawa. Add 1/2 tsp of pav bhaji masala. Mix well. Saute it for a few seconds on low flame.
- Now take a bun and cut it from between. Put them on the tawa. Roast it for a few seconds by applying butter on it. Press it while roasting them.
- Now add the prepared pav bhaji on the lower side of the bun. Garnish it with onion and coriander leaves. Cover it with an upper side bun. Once done, take it out on a serving plate.
- 'Desi Pav Bhaji Sandwich On Tawa' is ready to be served.

TIPS

- Green chilli can be chopped using a kitchen scissor.
- Salt should be added while adding veggies to the pan to cook them faster.
- You can finely chop all veggies in a chopper.
- Potatoes can be boiled in a steamer instead of a pressure cooker.
- Any type of bun or bread can be used to prepare this dish.

[WATCH THE VIDEO RECIPE](#)

[YOUTUBE.COM/ZAYKAKATADKA](https://www.youtube.com/ZAYKAKATADKA)

JALEBI

a popular dessert

By Anita Sharma

From Rajasthan



SERVINGS: 4

PREPARATION TIME: 35 MIN

COOKING TIME: 6 MIN

INGREDIENTS

- All purpose flour/ Maida - 1 Cup
- Curd / Dahi - As required
- Clarified butter / Ghee - As required for frying
- Sugar - 2 Cups
- Water - As required
- Saffron / Kesar - 5 to 6 Strands
- Cardamom powder / Elaichi powder - 1/4 tsp

TIPS

- Jalebi's both ends should be joined.
- Let the batter rest for at least 30 minutes.
- Prepare jalebi on a small burner.

DIRECTIONS

- Take sugar in a pan. Add little water. Mix well. Add saffron and cardamom powder. Boil it for 2 to 3 minutes on high flame to prepare sugar syrup of one-string consistency. Keep it aside.
- Take all purpose flour in a bowl. Add curd gradually to prepare the medium thick lumps-free batter. Let it rest for 30 to 60 minutes
- Then beat it well for 15 to 20 minutes till it becomes fluffy.
- Now transfer the batter to a plastic packet and fill the batter into it. Cut its mouth in such a way as to ease the batter to spread on the pan to make jalebis.
- Heat ghee in a flat pan. starts making round from outside to inside. Make 3 circles. Likewise, prepare all jalebis. Cook it on low flame.
- Fry it till it becomes light brown. Take it out and dip it in sugar syrup for some time.
- Now take it out from the sugar syrup and transfer it to a serving plate.
- 'Jalebi' is ready to be served.

VEGETABLE FRANKIE

a kid's favorite healthy tiffin option

By Shraddha Thakrar

From Gujarat



SERVINGS: 5

PREPARATION TIME: 10 MIN

COOKING TIME: 7 - 8 MIN

INGREDIENTS

- Oil - 2 tbsp
- Cumin Seeds / Jeera - 1/2 tsp
- Asafoetida / Hing - A pinch
- Onion / Pyaz - 1 Finely chopped
- Green Peas / Matar - 1/4 Cup parboiled
- Beans - 1/4 Cup finely chopped
- Carrot / Gajar - 1/4 Cup finely chopped
- Capsicum / Shimla Mirch - 1/2 Finely chopped
- Turmeric Powder / Haldi Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Coriander Powder / Dhaniya Powder - 1/3 tsp
- Cumin Seeds Powder / Jeera Powder - 1/2 tsp
- All Spice Mix Powder / Garam Masala - 1/2 tsp
- Salt - As per taste
- Coriander Leaves / Hara Dhaniya - A handful
- **FOR PREPARING VEGETABLE FRANKIE**
- Cooked Roti - 2
- Butter - As required
- Green Chutney / Hari Chutney - As required
- Onion / Pyaz - 1 Sliced
- Tomato / Tamatar - 1/2 Sliced
- Capsicum / Shimla Mirch - 1/2 Sliced
- Chat Masala - As required
- Grated Cheese - As required

DIRECTIONS

- Heat oil in a pan. Add cumin seeds, asafoetida, and onion. Mix well and saute it for one minutes on medium flame.
- Then add green peas, beans, carrot, and capsicum. Mix well. Mix well and saute it for one minutes on medium flame.
- Then add turmeric powder, red chilli powder, coriander powder, cumin seeds powder, all spice mix powder, and salt. Mix well.
- Cook it for 3 to 4 minutes on low flame till the veggies become soft. Keep stirring occasionally.
- Once done, turn off the flame and add coriander leaves. Mix well. Keep it aside and let it cool down.
- Take cooked roti. Apply green chutney. Now add prepared stuffing vertically to the centre of the rotis. Then add sliced onion, tomato and capsicum. Sprinkle chat masala on it. Add grated cheese on it. Roll the roti to make complete roll. Likewise, prepare another roll. Apply butter on outside of them.
- Meanwhile, heat the tawa. Place the frankies on the tawa and roast it on high flame. Flip it to roast from all sides till they become crunchy.
- Once done, take out them on the serving plate. Cut them from the middle.
- 'Vegetable Frankie' is ready to be served.

TIPS

- The vegetables can be added as per choice and availability.
- You can add small pieces of paneer to the stuffing.
- You can use red garlic chutney instead of green chutney.

TANDOORI ALOO ON TAWA

a restaurant style amazing appetizer

By Ani Setia

From Rajasthan



SERVINGS: 1

PREPARATION TIME: 20 MIN

COOKING TIME: 8 MIN

INGREDIENTS

- Boiled Potato / Uble Hue Aloo - 2 Peeled and halves
- Curd / Dahi - 2 tbsp whisked
- Mustard Oil / Sarso Ka Tel - 1 tbsp + As required
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Black Salt / Kala Namak - 1/4 tsp
- Salt - As per taste
- Black Pepper Powder / Kali Mirch Powder - 1/2 tsp
- Chaat Masala - 1/2 tsp
- Green Chilli Paste / Hari Mirchi Paste - 1/4 tsp
- Ginger Paste / Adrak Paste - 1/4 tsp
- Dry Fenugreek Leaves / Kasuri Methi - 1 tsp
- Coriander Leaves / Hara Dhaniya - A handful

DIRECTIONS

- Take boiled potato pieces in a mixing bowl. Add curd, 1 tbsp of mustard oil, turmeric powder, red chilli powder, black salt, salt, black pepper powder, chaat masala, green chilli paste, ginger paste, dry fenugreek leaves, and coriander leaves. Mix well.
- Then keep it aside for marination for 10 to 15 minutes.
- Meanwhile, heat a tawa, Add the marinated potato. Roast them by adding mustard oil to it. .
- Keep flipping them to roast from both sides on medium to high flame.
- Once done, turn off the flame and take it out on a serving plate.
- 'Tandoori Aloo On Tawa' is ready to be served with green chutney.

TIPS

- You can marinate the potato for 30 minutes.

MUESLI CHOCOLATE CUPS

a healthy dessert

By Rinku Lakhani

From Gujarat



SERVINGS: 2

PREPARATION TIME: 2 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Muesli - 1 Cup
- Dates / Khajoor - 4 Seedless and chopped
- Dark Compound / Dark Chocolate - As required Melted
- Sprinklers - As required for garnishing

TIPS

- You can garnish the dish with any type of dry nuts or seeds.
- Melted chocolate should be added as required for binding.

DIRECTIONS

- Take muesli and dates in a mixing bowl. Mix well. Now, take them in a grinding jar. Grind them coarsely for a few seconds. Take it out in a bowl.
- Now add melted chocolate gradually for binding and mix well.
- Then, put the prepared mixture on cupcake liners and press them. Add melted chocolate on it. Garnish it with any sprinkler of your choice. Now keep it in the refrigerator for 8 to 10 minutes. Once frozen well, take it out to a serving plate.
- 'Muesli Chocolate Cups' is ready to be served.

INSTANT MURMURA BARFI

a quick dessert option

By Neeta Sharma

From Rajasthan



SERVINGS: 7 - 8

PREPARATION TIME: 15 MIN

COOKING TIME: 10 MIN

INGREDIENTS

- Puffed Rice / Murmura - 2 Cups
- Dessicated Coconut Powder / Nariyal ka Burada - 2 tbsp
- Milk Powder - 3 tbsp
- Almond-Cashew Powder / Badam-Kaju Powder - 3 to 4 tbsp
- Cardamom Powder / Elaichi Powder - 1/2 tsp
- Powdered Sugar - 1/2 Cup
- Clarified Butter / Ghee - 2 tsp + as required
- Milk - As required
- Pistachios Flakes - For garnishing

TIPS

- The ratio of murmure to powdered sugar should be 2:1.
- You can adjust the sweetness as per taste.
- Homemade malai can be added to the barfi mixture.
- You can adjust the thickness of barfi as per choice.
- Dry fruits can be added as per choice and availability.
- You can set the barfi in the refrigerator for 5 to 10 minutes.

DIRECTIONS

- Roast murmure for 4 to 5 minutes on a medium flame. Stir it continuously.
- Then transfer it to a grinding jar. Grind it for a few seconds. Now sieve it.
- Take it out in a mixing bowl. Add dessicated coconut powder, milk powder, almond-cashew powder, cardamom powder, and powdered sugar. Mix well.
- Now add 2 tbsp of ghee and mix well. Add milk gradually to prepare a medium soft dough mixture. Add little ghee and mix it well.
- Further, take a deep plate. Place the butter paper on it and grease it with the ghee. Spread pistachio on it. Transfer the barfi mixture to the plate. Equally spread it using a greased flat spatula.
- Let it set for 10 to 15 minutes at room temperature then flip it and take it out from the plate. Remove butter paper. Cut it into the desired shape and transfer it to a serving plate.
- 'Instant Murmura Barfi' is ready to be served.

TOMATO RASAM WITHOUT DAL

a winter special drink

By Archana Chakravarthy

From Karnataka



SERVINGS: 3 - 4

PREPARATION TIME: 5 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Tomato / Tamatar - 1 Cup chopped
- Tamarind / Imli - 2 to 3 Small pieces (optional)
- Salt - As per taste
- Jaggery / Gud - 2 tbsp
- Rasam Powder - 1 & 1/2 tsp
- Water - 1 Cup
- Clarified Butter / Ghee - 1 tbsp
- Mustard Seeds / Rai - 1/2 tsp
- Turmeric Powder / Haldi Powder - 1/4 tsp
- Asafoetida / Hing - A pinch
- Curry leaves / Curry patta - A few
- Coriander Leaves / Hara Dhaniya - For garnishing

DIRECTIONS

- Take tomato, tamarind, salt, jaggery, and rasam Powder in a grinding jar. Grind it for a few seconds.
- Transfer it to a pan and heat it. Add a little water and mix well. Boil it for 2 to 3 minutes on medium flame.
- Meanwhile heat ghee in a tadka pan. Add mustard seeds, turmeric powder, asafoetida, and curry leaves. Turn off the flame and add it to the rasam pan and mix well.
- Bring it to boil on medium flame. Then garnish it with coriander leaves. Turn off the flame.
- 'Tomato Rasam Without Dal' is ready to be served.

TIPS

- If you want, you can add garlic while grinding the tomato mixture.

INSTANT BESAN BARFI WITHOUT BESAN

an amazing quick dessert

By Shveta Sheth

From Mumbai



SERVINGS: 6 - 8

PREPARATION TIME: 35 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Clarified Butter / Ghee - 1 tbsp + As required
- Almonds / Badam - 8 to 10
- Cashew / Kaju - 5 to 6
- Foxnuts / Makhana - 1/2 Cup
- Roasted Black Chickpeas / Bhune Chana - 2 Cups without peels
- Cardamom Powder / Elaichi Powder - 1/2 tsp
- Desi Khand - 1 Cup ground
- Saffron / Kesar - 8 to 10 Strands
- Milk - 1/2 Cup
- Pistachios flakes - For garnishing

TIPS

- To check the makhana's crispiness, Press it with your fingers, it should break easily with a popcorn-like sound.
- You can use Roasted Putana dal/ Chutney dal/ Gram dal instead of roasted chana.
- The ratio of roasted chana to desi khand should be 3:1.
- Sweetness can be adjusted as per taste.
- You can set the barfi in the refrigerator for 5 to 10 minutes.

DIRECTIONS

- Soak saffron in milk for 30 minutes. Keep it aside.
- Heat 1 tbsp of ghee in a pan. Add almonds, cashews, and makhana. Roast them for 3 to 4 minutes on a low flame. Stir it continuously.
- To check the makhana's crispiness, Press it with your fingers, it should break easily with a popcorn-like sound. Keep it aside and let it cool down.
- Now take roasted chana without peels in a grinding jar. Add roasted makhana, almonds, and cashews. Grind it for a few seconds to prepare its fine powder.
- Take it out in a mixing bowl. Add cardamom powder, desi khand, and 1 tbsp of ghee. Mix well.
- Add saffron milk gradually to prepare a medium soft dough mixture. Add little ghee and mix it well.
- Further, grease a deep plate with ghee. Transfer the barfi mixture to the plate. Equally spread it using a greased flat spatula. Garnish it with the pistachio.
- Let it set for 10 to 15 minutes at room temperature then cut it into the desired shape and transfer it to a serving plate.
- 'Instant Besan Barfi Without Besan' is ready to be served.

PANI WALI CHATPATI CHANA CHAAT

a lip smacking snack

By Vijay Haldiya Founder Zayka Ka Tadka



SERVINGS: 2 - 3

PREPARATION TIME: 485 MIN

COOKING TIME: 5 MIN

INGREDIENTS

- Black Chickpea / Kala Chana - 1 Cup
- Water - As required
- Onion / Pyaz - 1 Finely chopped
- Tomato / Tamatar - 1 Finely chopped
- Green Chilli / Hari Mirch - 1 Finely chopped (optional)
- Coriander Leaves / Hara Dhaniya - A handful + For garnishing
- Salt - As per taste
- Black Salt / Kala Namak - As per taste
- Roasted Cumin Seeds Powder / Bhuna Jeera Powder - 1/2 tsp
- Chaat Masala - As required
- Lemon Juice / Nimbu Ka Ras - Of 1/2 lemon
- Red Chilli Powder / Lal Mirch Powder - 1/2 tsp
- Boiled Potato / Uble Hue Aloo - 1 Peeled and chopped
- Green Chutney / Hari Chutney - 2 tbsp
- Sweet Tamarind Chutney / Meethi Imli Ki Chutney - 1 & 1/2 tsp
- Mathri - As required
- Pomegranate Seeds / Anar Ke Dane - For garnishing

DIRECTIONS

- Soak black chickpea overnight. Transfer soaked chickpea to a pressure cooker. Cook it till 2 to 3 whistles and become soft. Once done, strain chickpea.
- Take it out in a mixing bowl. Add onion, tomato, green chilli, coriander leaves, salt, black salt, roasted cumin seeds powder, 1/2 tsp of chaat masala, and lemon juice. Mix well. Add red chilli powder and boiled potato. Mix well. Add a little red chilli powder and roasted cumin seeds powder. Mix well.
- **FOR PREPARING PANI :** Take green chutney in a mixing bowl. Add sweet chutney, 1/2 tsp of chaat masala, 1 to 2 Cups of water, and black salt. Mix well.
- Now take 2 serving glasses. Add a ladleful of the prepared chana mixture into it. Then add crushed mathri on it. Now again add a ladleful of the prepared chana mixture on it.
- Add coriander leaves on it. Now fill the glass with the prepared pani. Add little boiled chana on it and garnish it with pomegranate.
- 'Pani Wali Chatpati Chana Chaat' is ready to be served.

PLUM SHOT

a sweet and sour drink

By Reena Goel

From Meerut (UP)



SERVINGS: 1

PREPARATION TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Plum / Alubukhara - 5 to 6
- Black Salt / Kala Namak - A pinch
- Desi Khand - As per taste
- Salt - As per taste
- Roasted Cumin Seeds Powder / Jeera Powder - 1/2 tsp
- Red Chilli Powder / Lal Mirch Powder - 1 tsp
- Lemon Juice / Nimbu Ka Ras - 1 tsp
- Ice Cubes - As required
- Water - As required

TIPS

- Sweetness can be adjusted as per taste.
- You can use sugar instead of desi khand.

DIRECTIONS

- Take seedless plums in a grinding jar. Grind it for a few seconds. Then, take a plate. Prepare salt and red chilli powder in it.
- Now, take a serving glass. Dip its core in water and then in prepared salt and red chilli powder. Add some ice cubes, desi khand, black salt, salt, chaat masala, lemon juice and roasted cumin seeds powder in it.
- Then, add ground plums. Pour a little water and mix well. Add a few ice cubes.
- 'Plum Shot' is ready to be served.

INSTANT BADAM COCONUT LADOO

a protein rich dessert

By Anupama Jagdeesh Rao

From Nashik



SERVINGS: 3 - 4

PREPARATION TIME: 10 MIN

COOKING TIME: 0 MIN

INGREDIENTS

- Roasted Almond / Roasted Badam - 1 Cup
- Dry Coconut / Sukha Nariyal - 1 Cup Peeled and grated
- Jaggery Powder / Gud - 3/4 Cup
- Cardamom Powder / Elaichi Powder - 1/2 tsp
- Melted Clarified Butter / Ghee - As required

TIPS

- You can use desiccated coconut powder instead of dry grated coconut.
- Almonds should be dry roasted and completely cooled down.
- Sweetness can be adjusted as per taste.
- Check the ghee by binding the laddoo mixture. If it binds, the ghee is perfect. Else add more melted ghee.

DIRECTIONS

- Coarsely grind the almonds and take it out in a mixing bowl.
- Add jaggery powder, dry coconut and cardamom powder. mix well.
- Now add 3 to 4 tsp of melted ghee and mix well. Check the ghee by binding the laddoo mixture. If it binds, the ghee is perfect. Else add more melted ghee.
- Take a small, ball-sized part of the laddoo mixture, roll it between your palms and make a round shaped laddoo. Take it out to a serving plate.
- 'Instant Badam Coconut Ladoo' is ready to be served.



Enjoy!

**FOR QUERIES AND SUGGESTIONS PLEASE
SEND US AN EMAIL TO
info@zaykakatadka.com**